Easy Peach and Honey Glazed Ham

MEDIUM • 1 HOUR 55 MINS

Ready to make your Christmas ham the talk of the table? This peach and honey glaze is your secret weapon—sticky, sweet, and just the right amount of fancy. Plus, it'll have everyone coming back for seconds (and thirds).



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	25 mins	1 hour 30 mins	12-15

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Ingredients

- 1 bone-in half leg ham, skinned and scored

Glaze:

- 500g tinned peaches, drained
- 250g Capilano Pure Honey
- ¼ cup rice wine vinegar
- 2 tbsp sea salt
- 1 tbsp ginger powder
- 1 tsp ground cloves

Method

1. Place glaze ingredients in a medium pot and bring to the boil. Reduce heat and simmer for 15 minutes until slightly thickened.
2. Cool slightly, then blend until smooth. Separate ⅓ of the glaze for serving.
3. Preheat oven to 150°C (fan forced), line a baking tray with foil. Place ham on tray and bake for 10 minutes to open the scores.
4. Remove from oven and glaze all over with the peach and honey mix.
5. Repeat the glazing every 15-20 minutes for 1.5 hours, or until the ham is golden and caramelised. Serve with extra glaze.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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